

Tommy Bahama®

FROM OUR *MARLIN BAR: COCKTAILS WITH TOMMY BAHAMA* BOOK

Classic Mojito

MAKES 1 DRINK

5 fresh mint leaves

¾ oz. simple syrup (see below)

1 oz. fresh lime juice

2½ oz. white rum or citrus-flavored rum

2 oz. soda water

1 lime wedge and 1 sugarcane stick, for garnish (see note)

INSTRUCTIONS

1. **Simple Syrup:** In a saucepan, combine 1 part sugar with 1 part water. Put the saucepan on medium heat and stir until the sugar dissolves. Let sit until cool. Store in a lidded container in the refrigerator for up to 2 weeks.
2. In a Collins glass, muddle the mint leaves with the simple syrup. Add the lime juice and rum, then stir to blend. Fill the glass with ice cubes, then add the soda water. Briefly stir again. Garnish with the lime wedge and sugarcane stick.

Note: Sugarcane sticks are pieces of sugarcane that have been peeled and sliced into thin strips. They're found in the Caribbean and anywhere else sugarcane grows, and they can also be ordered online. If preferred, skip the sugarcane stick and garnish your Mojito with a bouquet of mint.